





It seems only fitting that the drink of love, Amaretto di Saronno, is from Italy. After all, who knows more about love than the Italians? Saint Valentine, the patron of lovers, was a Roman. Romeo and Juliet were from Verona. And Amaretto di Saronno comes to us from the Italian village of Saronno, where during the Renaissance a beautiful young woman created this intriguing liqueur to express her feelings for the man she loved.

Centuries later, Amaretto di Saronno is still produced in Saronno and appreciatively enjoyed by those who have a taste for the finer things in life.

Americans have taken this legendary Italian liqueur to their hearts and lips with amazing enthusiasm. Many have discovered that the same subtle flavor nuances that make Amaretto di Saronno so desirable in beverages add spirited goodness to some of the most delicious dishes one could ever hope to encounter.

"Cook with Love" and find out for yourself. Here are some recipes to get you started on your love affair with Amaretto di Saronno, the original amaretto.



LIQUOR EMPORIUM
1241 DIAMOND WAY
CONCORD, CA 94520



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Della Robbia Pie

1-1/2 cups vanilla wafer crumbs
1/4 cup chopped toasted almonds
1/3 cup melted butter or margarine
1 quart vanilla ice cream
1/3 cup Amaretto di Saronno
1/3 cup finely chopped
mixed candied fruits
1 cup (1/2 pint) heavy cream
2 tablespoons Amaretto di Saronno

1 pound marzipan fruits or 2 cups
assorted fruits—strawberry halves,
green seedless grapes, maraschino
cherries, peach slices, pineapple
chunks, banana slices or plum
slices
Fresh mint leaves or
crystallized mint leaves
Candied mimosa and violets

In a bowl, mix crumbs, almonds and butter or margarine. Press mixture firmly into an ungreased 9-inch pie pan. Chill. Soften ice cream and stir in Amaretto di Saronno and fruits. Pour mixture into chilled pie shell. Freeze until hard. In a bowl, mix heavy cream and Amaretto di Saronno and beat until stiff. Pile whipped cream in mounds around the outer edge of pie. Freeze until ready to serve. Decorate pie with marzipan or fruits pressed into whipped cream. Add mint leaves, mimosa and violets, if desired. Serve at once. Makes 1 9-inch pie.

Eggnog Saronno

6 egg yolks
1/2 cup sugar
1 quart milk
3/4 cup Amaretto di Saronno

2 teaspoons vanilla
2 cups (1 pint) heavy cream
6 egg whites, stiffly beaten

In a saucepan, combine egg yolks, sugar, and milk. Beat until smooth. Stir in Amaretto di Saronno. Stir over low heat until mixture thickens slightly and coats a metal spoon. Cover and chill. Stir in vanilla and 1 cup of the cream. Pour mixture into a 2-1/2 quart punch bowl. Beat remaining cream until stiff. Fold cream and egg whites into milk mixture. Serve at once, garnished with dollops of additional whipped cream and freshly grated nutmeg. Makes 10 to 12 servings.



Brace of Birds

2 chickens, 4 pounds each

Salt and pepper

Stuffing:

2 tablespoons butter or margarine

1 onion, chopped

2 cups sliced celery

2 teaspoons fines herbes

6 cups cooked brown rice

1/2 cup chopped pecans

1/3 cup Amaretto di Saronno

1/2 cup golden raisins

Glaze:

1/4 cup melted butter
or margarine

1/2 cup Amaretto di Saronno

1 teaspoon grated orange rind

Sauce:

1/4 cup flour

2 cups orange juice

Julienne strips of orange peel

Sprinkle chickens inside and out with salt and pepper. In a saucepan, heat butter or margarine and sauté onion until golden. Stir in celery and fines herbes and sauté for 5 minutes. Stir in brown rice, pecans, Amaretto di Saronno and raisins. Season to taste with salt. Stuff chickens with mixture. Sew or skewer openings. Roast in a shallow roasting pan in a preheated moderate oven (350° F.) for 1-1/2 to 2 hours, or until chickens are tender. While chickens are roasting, baste them with a mixture of butter or margarine, Amaretto di Saronno and orange rind. Baste them every 30 minutes. Remove chickens to a warm serving platter. Place roasting pan on top of range and stir flour into pan juices. Gradually stir in orange juice. Scrape loose all brown particles and stir until sauce bubbles and thickens. Season to taste with salt and pepper. Garnish sauce with orange peel strips. Spoon sauce over each serving. Garnish chickens with watercress and orange slices. Serve with brown rice stuffing and cooked Brussels sprouts. Makes 8 to 10 servings.

Zuppa Saronno

2 9-inch yellow cake layers
or sponge cake layers

1/4 cup cornstarch

1/2 cup sugar

2 cups milk

2 eggs, well beaten

1 teaspoon each vanilla
and rum flavoring

3/4 cup Amaretto di Saronno

1 jar (12 ounces)

apricot preserves

2 cups (1 pint) heavy cream

1/4 cup Amaretto di Saronno

1/3 cup chopped mixed
candied fruit

Split each cake layer into two thin layers. In a saucepan, mix cornstarch and sugar. Gradually stir in milk and beaten eggs. Stir over low heat until pudding bubbles and thickens. Cool and then stir in vanilla and rum flavoring. Cover and chill. Place 1 cake layer on a cake plate or serving platter. Sprinkle with 1/3 of the Amaretto di Saronno and spread with 1/3 of the apricot preserves, followed by 1/3 of the custard. Continue layering, ending with plain fourth cake layer. In a bowl, whip cream and Amaretto di Saronno until stiff. Spread mixture over the top and sides of the cake. Sprinkle outer edge of top with candied fruit. Chill until ready to serve. Makes 1 9-inch cake.

Wreath Pie Saronno

1-1/2 cups cocoanut cookie crumbs	1/3 cup Amaretto di Saronno
1 tablespoon Amaretto di Saronno	1 can (1 pound, 4 ounces)
1/4 cup melted butter or margarine	crushed pineapple, drained
2 packages (3-5/8 ounces each)	1 cup (1/2 pint) heavy cream
pistachio flavor instant pudding	2 tablespoons confectioners' sugar
and pie filling	1 teaspoon vanilla
3 cups half-and-half	Jordan almonds

In a bowl, mix crumbs, Amaretto di Saronno and butter or margarine. Press mixture firmly and evenly into an ungreased 9-inch pie pan. In a bowl, combine pudding mix and half-and-half until smooth. Gradually beat in Amaretto di Saronno. Fold in pineapple. Turn mixture into pie shell, swirling top. Chill until thick. When ready to serve, whip cream with sugar and vanilla until thick. Spoon cream around outer edge of pie. Arrange Jordan almonds in whipped cream, to resemble flowers.

If desired, the pie may be prepared with an ice cream filling. Omit filling above and mix 1 quart pistachio ice cream with 1/3 cup Amaretto di Saronno. Fold in 1 can (1 pound, 4 ounces) crushed pineapple, well drained. Pour into pie shell and freeze until hard. When ready to serve, garnish with whipped cream and almonds. Cut into wedges while frozen and let thaw 10 to 15 minutes before serving. Makes 1 9-inch pie.

Hot Amaretto Sundaes

1 11-ounce can mandarin oranges	1/4 cup Amaretto di Saronno
2 tablespoons syrup from oranges	1 pint vanilla ice cream
2 tablespoons orange marmalade	Toasted sliced almonds

Drain mandarin oranges, reserving 2 tablespoons syrup. In a small saucepan, combine reserved syrup, orange marmalade and Amaretto di Saronno. Add mandarin oranges and simmer for 5-7 minutes. Serve over vanilla ice cream. Top with toasted sliced almonds. Serve immediately. Makes 4 servings.

Harlequin Parfaits

1 pint coffee ice cream	Amaretto di Saronno
1 pint chocolate ice cream	Toasted slivered almonds

In 4-6 parfait glasses, alternate spoonfuls of coffee ice cream and chocolate ice cream. Pour 2 tablespoons of Amaretto di Saronno in each parfait glass. Sprinkle with toasted slivered almonds. Makes 4-6 servings.





Italian Love Cake

1 angel food cake	2 cups heavy cream
1/2 cup Amaretto di Saronno	6 ounces (1 package)
1 pint pistachio ice cream	semisweet real chocolate morsels
1 pint strawberry ice cream	

With a sharp serrated knife using a sawing motion, cut the cake into three layers. Sprinkle layers with 6 tablespoons of the Amaretto di Saronno. Place one layer on a serving platter. Cut ice cream into slices and place pistachio ice cream on bottom layer. Top with second cake layer and a layer of strawberry ice cream. Top with third cake layer. Place in freezer. In a bowl, mix heavy cream and remaining Amaretto di Saronno and beat until very thick. Frost the sides and top of the cake and replace in freezer. Melt chocolate over very low heat until smooth. Spread chocolate in a 1/4-inch thick layer on foil and chill until chocolate hardens. With a small cookie cutter, cut hearts out of chocolate and place on top of cake. Freeze cake until ready to serve. Makes 1 9-inch cake.

Floating Island Saronno

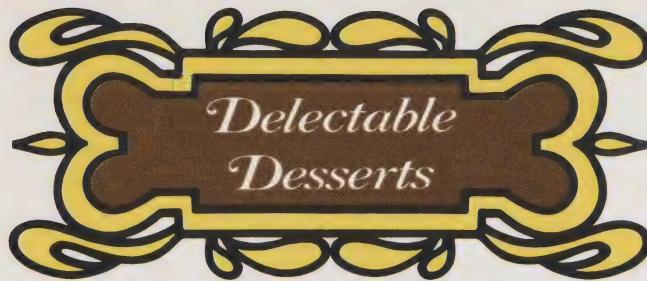
4 cups milk	1/4 cup cornstarch
1/2 cup Amaretto di Saronno	1/2 cup sugar
3 egg whites	1 teaspoon vanilla
1/2 cup sugar	Slivered rind of 2 oranges
3 egg yolks	1/3 cup Amaretto di Saronno

In a skillet, combine milk and Amaretto di Saronno. Heat until steaming but do not boil. Beat egg whites until stiff. Gradually beat in sugar, 1 tablespoon at a time, until stiff and glossy. Drop mixture by heaping tablespoons into hot milk in skillet. Cook for 5 minutes; turn with a slotted spoon and cook another 5 minutes. Remove meringue puffs with a slotted spoon and place on paper towels to drain. In a saucepan, mix egg yolks, cornstarch and sugar. Gradually stir in milk used to poach meringues. Stir over low heat until custard thickens, but do not boil. Cool custard and add vanilla; pour into a serving bowl. Place cooked meringues around edge of bowl. In a small saucepan, combine orange rind and Amaretto di Saronno. Cook at a boil until orange slivers are translucent. Spoon orange slivers and syrup in pan over meringues. Chill until ready to serve. Makes 6 servings.



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Mocha Cheesecake Saronno

1 cup unsifted all-purpose flour	1-1/2 cups sugar
1/4 cup sugar	1/4 cup flour
Grated rind of 1 lemon	1/4 teaspoon salt
1 egg yolk	6 eggs
1/2 cup cold butter or margarine	1/3 cup Amaretto di Saronno
5 packages (8 ounces each) cream cheese	2 tablespoons instant coffee Sweetened whipped cream

In a bowl, mix flour, sugar and lemon rind. Add egg yolk and butter or margarine; mix with the fingers until a smooth ball of dough is formed. Wrap and chill dough for 1 hour. With floured fingers, pat dough evenly into the bottom and sides of an ungreased 9-inch springform pan. In a bowl, beat cream cheese until fluffy. Gradually beat in sugar, flour and salt. Beat in eggs one at a time, beating well after each addition. Mix Amaretto di Saronno and coffee until coffee is dissolved. Beat this mixture into cheesecake. Pour into dough-lined pan. Bake in a preheated slow oven (250° F.) for 1-1/2 hours, or until firm when touched in the center. Cool cake and then chill. When ready to serve, remove sides of pan and decorate top of cake with rosettes of sweetened whipped cream or topping. Dust rosettes with additional crushed instant coffee. Cheesecake may be prepared without crust, if preferred. Makes 1 9-inch cheesecake.

Apricots Alla Amaretto

1 can (1 pound, 13 ounces) whole unpeeled apricots
1/4 cup Amaretto di Saronno
Slivered toasted almonds and sweetened whipped cream

Pour syrup from apricots into saucepan. Bring to a boil. Then simmer for about 15-20 minutes, or until syrup is reduced and becomes thick. Add Amaretto di Saronno and blend. Pour over apricots in glass jar or glass bowl. Cover and refrigerate for several hours before serving. To serve, sprinkle with almonds and dollop of whipped cream. Makes 4-6 servings.

Raspberry Mousse Meringue Pie

4 egg whites	2 envelopes unflavored gelatin
1/4 teaspoon salt	1 cup Amaretto di Saronno
1-1/2 cups sugar	2 cups (1 pint)
1/3 cup sliced almonds	heavy cream, whipped
2 packages (10 ounces each) frozen raspberries, thawed	Additional thawed and drained raspberries or fresh raspberries

Place egg whites in a large bowl. Let warm to room temperature. Beat with salt until stiff. Beat in sugar, 1 tablespoon at a time, until meringue is stiff and glossy. Spread 2/3 of the mixture evenly over the bottom and sides of a greased 11-inch pie pan. Place remaining meringue into a pastry bag fitted with a star tip. Press rosettes of meringue on outer edge of pie pan. Sprinkle shell with sliced almonds. Bake in a preheated slow oven (275° F.) for 40 to 45 minutes, or until lightly browned and hard to the touch. Turn off oven and let shell cool in oven. Whirl raspberries in a blender. Press puree through a sieve to remove seeds. Place puree in a saucepan. Stir in gelatin. Stir over low heat until gelatin is dissolved. Stir in Amaretto di Saronno. Chill until syrupy. Fold in whipped cream. Chill until mixture mounds. Turn filling into pie shell. Garnish with raspberries. Chill until ready to serve and filling is firm. Makes 1 11-inch pie.

Amaretto Lace Cookies

1/2 cup Amaretto di Saronno	1 cup finely chopped pecans
1/2 cup butter or margarine	1/2 cup unsifted all-purpose flour
2/3 cup firmly packed dark brown sugar	

In a saucepan, combine Amaretto di Saronno, butter or margarine and dark brown sugar. Bring mixture to a boil. Remove from heat and stir in pecans and flour. Beat until well blended. Drop mixture by level tablespoons onto greased cookie sheet. Bake only 6 cookies at a time. Bake in a preheated hot oven (375° F.) for 6 to 8 minutes, or until deep brown and bubbly. Cool cookies on cookie sheet for 1 minute. While cookies are still warm, roll up cookies like a jelly roll. Cool. Store in an airtight container in a cool dry place. Makes 40 cookies.

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Chocolate Mousse Cake Saronno

6 ounces (1 package) semisweet real chocolate morsels	1/3 cup sugar
18 whole blanched almonds	2 cups milk
1/2 cup Amaretto di Saronno	4 egg whites, stiffly beaten
2 envelopes unflavored gelatin	2 cups (1 pint) heavy cream, whipped
1/4 cup water	2 packages (3 ounces each) lady fingers, split
4 egg yolks	

Place chocolate pieces in a bowl. Place bowl in another bowl of hot water. Stir until chocolate is melted. Dip bottom half of almonds into chocolate and place on wax paper. Chill until firm. Gradually stir Amaretto di Saronno into remaining melted chocolate. Set aside. In a saucepan, combine gelatin and water. Stir in egg yolks, sugar and milk. Stir over low heat until mixture thickens slightly and coats a metal spoon. Stir in chocolate mixture. Chill until mixture mounds. Fold in egg whites. Remove 1 cup of the whipped cream and set aside for decorating top. Fold remaining cream into chocolate mixture. Chill until mixture mounds. Line the bottom and sides of an ungreased 9-inch springform pan with split lady fingers. Pour in chocolate mixture. Chill until firm. When ready to serve, remove sides of pan and pipe rosettes of reserved cream around outer edge of cake. Press a chocolate almond into each rosette. Chill until ready to serve. Makes 1 9-inch cake.

Heavenly Chocolate Pie

1-1/2 cups chocolate cookie crumbs	1/3 cup Amaretto di Saronno
1/4 cup soft butter or margarine	1 cup (1/2 pint) heavy cream
1 tablespoon sugar	2 tablespoons Amaretto di Saronno
1 quart chocolate ice cream	Chocolate sprinkles

In a bowl, mix crumbs, butter or margarine and sugar. Press mixture firmly into an ungreased 9-inch pie pan. Chill. Soften ice cream; stir in Amaretto di Saronno. Pour mixture into chilled pie shell. Freeze until hard. In a bowl, mix heavy cream and Amaretto di Saronno and beat until stiff. Pile whipped cream in mounds around outer edge of pie. Decorate with chocolate sprinkles. Freeze until ready to serve. Makes 1 9-inch pie.

Banana Split, Italian Style

6 egg yolks	1 pint each strawberry, vanilla and
3 tablespoons sugar	pistachio ice cream
6 tablespoons Amaretto di Saronno	Whipped cream, cherries, sliced
6 large bananas	almonds, mixed candied fruits

In the top part of a double boiler, mix egg yolks, sugar and Amaretto di Saronno. Place mixture over hot simmering (not boiling) water and beat with an electric mixer until very thick and creamy, about 7 minutes. Remove from heat and continue beating until mixture is warm. Peel bananas and slice lengthwise and place in serving dishes. Top each banana with 3 scoops of ice cream — strawberry, vanilla and pistachio. Spoon warm Amaretto di Saronno mixture over ice cream. Top with whipped cream, cherries, almonds or candied fruits. Serve at once. Makes 6 servings.

Savarin Saronno

1 package (13-3/4 ounces) hot roll mix	1-3/4 cups Amaretto di Saronno
1/2 cup lukewarm water	1 cup (1/2 pint) heavy cream, whipped
4 eggs	1 pint strawberries, hulled and halved
2 tablespoons sugar	1 navel orange, peeled and cut into thin slices
Grated rind of 1 lemon	
1/2 cup (1 stick) butter or margarine, softened	

Remove yeast from hot roll mix and pour into a bowl. Stir in lukewarm water, until yeast is dissolved. Stir in eggs, sugar, lemon rind, butter or margarine, and flour in mix. Beat until mixture is very smooth and thick. Pour batter into a greased 9-inch bundt pan. Spread batter evenly in pan. Cover and let stand in a warm place until batter rises to within 1 inch of the top of pan. Bake in a preheated moderate oven (350° F.) for 30 to 35 minutes, or until richly browned. Unmold onto a large plate. Spoon Amaretto di Saronno over cake slowly, allowing it to be absorbed into the hot cake. Cool. When ready to serve, fill center with whipped cream and some of the strawberries. Garnish edge of cake with orange slices and remaining strawberries. Makes 1 9-inch ring.



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Frosted Oranges Saronno

2 cups water	6 large oranges
3/4 cup sugar	1/2 cup flaked coconut
Grated rind and juice of 1 lemon	1/3 cup Amaretto di Saronno
1/2 cup Amaretto di Saronno	1 egg white, beaten until foamy
2 egg whites, stiffly beaten	Granulated sugar

In a saucepan, combine water and sugar. Bring mixture to a boil and boil for 5 minutes. Remove from heat and stir in lemon rind and juice and Amaretto di Saronno. Pour mixture into a freezer container and freeze until mushy. Pour mixture into a bowl and beat until smooth. Fold in beaten egg whites. Replace in container, cover and freeze until hard. With a sharp knife, slice 1/3 off the top of each orange. With knife, cut out pulp of orange, leaving shell whole. Remove membrane from pulp, cut into sections, and place in a bowl. Fold in coconut and Amaretto di Saronno. Chill. Brush outside of orange shell and top of orange with slightly beaten egg white. Dip into granulated sugar until well coated. Let dry at room temperature until crusty. When ready to serve, fill orange shell with orange mixture. Spoon Amaretto di Saronno ice on top of filled shell. Replace top of orange and serve garnished with fresh mint sprigs, if desired. Serve at once. Makes 6 servings.

Prunes in the Snow

20 pitted cooked prunes, drained	1 cup heavy cream, whipped
Amaretto di Saronno	8 lady fingers

Place prunes in a glass jar and fill jar with Amaretto di Saronno. Cover and refrigerate two or three days. When ready to serve, remove prunes from Amaretto di Saronno and drain. (Reserve Amaretto di Saronno for other uses.) Chop prunes and fold into whipped cream. Split lady fingers and arrange in 4 sherbet glasses. Fill glasses with prune-cream mixture. Makes 4 servings.

Strawberries Sublime

1 pint strawberries	1/4 cup Amaretto di Saronno
1 pint strawberry ice cream, softened	1/3 cup toasted, sliced almonds

Wash and hull strawberries. Halve lengthwise and place in dessert dishes. Quickly combine softened strawberry ice cream and Amaretto di Saronno. Spoon over strawberries. Sprinkle with toasted almonds. Makes 4 servings.

Meringue-Topped Apples Saronno

4 large cooking apples	Grated rind and juice of 1 orange
Juice of 1 lemon	3 egg whites
1 cup sugar	1/2 cup sugar
1 cup Amaretto di Saronno	1 teaspoon Amaretto di Saronno

Peel and core apples. Cut apples into thick slices. Sprinkle slices with lemon juice to prevent browning. In a large saucepan, combine sugar, Amaretto di Saronno, orange rind and juice. Heat until bubbly. Add apple slices and simmer gently until apples are translucent but still hold their shape. Spoon apples into small individual casseroles. Beat egg whites until stiff. Gradually beat in sugar and Amaretto di Saronno. Beat until thick and glossy. Place meringue in a pastry bag with a large star tip and pipe meringue over the apples. Bake in a preheated moderate oven (350° F.) for 15 to 20 minutes, or until lightly browned. Serve warm or cold. If you wish, apples can be prepared ahead, chilled and then topped with meringue and baked when ready to serve. Makes 6 servings.

Peachy Ice Cream Pie

1-1/3 cups graham cracker crumbs	3 egg whites
1/4 cup soft butter or margarine	1/2 teaspoon vanilla
1/4 cup sugar	1/4 teaspoon cream of tartar
1 quart peach ice cream	6 tablespoons sugar
1/3 cup Amaretto di Saronno	

Mix crumbs, butter or margarine and sugar until crumbly. Press firmly in ungreased 9-inch pie pan. Bake in moderate oven (375° F.) 8 minutes. Cool. Soften ice cream and stir in Amaretto di Saronno. Place mixture in cooled crumb shell. Freeze until hard. Allow egg whites to reach room temperature. Beat egg whites, vanilla and cream of tartar until soft peaks form. Gradually add 6 tablespoons sugar, beating until stiff and glossy. Cover entire surface of ice cream with meringue, being sure to spread to edges. Place pie plate on wooden board and bake in very hot oven (475° F.) about 2 or 3 minutes, or until lightly browned. Serve immediately. Makes 6-8 servings.

Mango Sundae Saronno

1 ripe mango	Vanilla ice cream
1/2 cup Amaretto di Saronno	

Peel and slice mango. Place in shallow bowl with Amaretto di Saronno. Spoon liqueur over slices so all are coated. Chill 20-30 minutes. When ready to serve, place a scoop or two of vanilla ice cream in each of 4 dessert dishes. Top ice cream with mango slices and Amaretto di Saronno. Makes 4 servings.





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Coffeecake Twist Saronno

1 package (13-3/4 ounces) hot roll mix	1/2 cup grated blanched almonds (use blender or food processor)
1/2 cup lukewarm milk	1/2 cup apricot preserves
1/4 cup Amaretto di Saronno	1/3 cup Amaretto di Saronno
1/3 cup sugar	1-1/2 cups confectioners' sugar
2 eggs	2 tablespoons Amaretto di Saronno
Grated rind of 1 orange	

Remove yeast from hot roll mix and pour into a bowl. Stir in lukewarm milk. When yeast is dissolved, stir in Amaretto di Saronno, sugar, eggs and orange rind. Stir in flour in mix and beat until well blended. Cover and let rise in a warm place until double in bulk, about 1 hour. Knead dough on a lightly floured surface until smooth and elastic. Roll out dough to a 16 x 10-inch oblong. In a bowl, mix almonds, apricot preserves and Amaretto di Saronno. Spread mixture over dough evenly. Roll up dough like a jelly roll starting at 16-inch side. Join ends of roll to form a ring. Place on a cookie sheet and cut with scissors at 1-1/2 inch intervals, cutting not quite all the way through. Let rise in a warm place until double in bulk. Bake in a preheated moderate oven (350° F) for 25 to 30 minutes, or until richly browned. Remove from oven and let cool for 10 minutes. In a bowl, mix confectioners' sugar and Amaretto di Saronno. Spoon mixture over ring allowing excess to drip down the sides of the ring. Serve warm or cold. Makes 1 10-inch ring.

Saronno Swinger

1 ounce vodka	Fresh lime wedge
1/2 ounce Amaretto di Saronno	Orange juice
Fill tall glass with ice cubes. Add vodka and Amaretto di Saronno. Squeeze lime wedge into glass. Drop in wedge. Fill glass with orange juice. Stir. Makes 1 serving.	

Topsy Crullers

3/4 cup water
1/4 cup Amaretto di Saronno
1/4 cup butter or margarine
1/4 teaspoon salt
1 cup unsifted all-purpose flour
4 eggs

Fat or oil, 1-1/2 inches deep,
heated to 365° F.
1-1/2 cups sifted
confectioners' sugar
2 tablespoons Amaretto di Saronno
Colored sprinkles

In a saucepan, heat water, Amaretto di Saronno, butter or margarine and salt until boiling. Stir in flour all at once until a ball of dough is formed. Remove from heat and beat in eggs, one at a time. Place dough in a pastry bag fitted with a large star tip. Brush a pancake turner with oil and pipe a circle of dough on turner. Place pancake turner with dough into hot fat and let fry for 1 minute. Carefully remove cruller with a sharp knife. Let fry until golden brown on both sides. Drain on absorbent paper and cool. Repeat, using remaining dough. In a bowl, mix confectioners' sugar and Amaretto di Saronno. Spoon mixture over crullers. Dip crullers into colored sprinkles. Let dry at room temperature. Serve at once. Makes 14 crullers.

French Toast Saronno

2 eggs, slightly beaten
1/4 cup Amaretto di Saronno
6 slices oatmeal or white bread

Butter or margarine
Apricot preserves

Combine eggs and Amaretto di Saronno. Dip bread slices into mixture, coating both sides of each slice. Fry in butter or margarine until golden brown. Spread immediately with apricot preserves and serve while hot. Makes 6 slices.

Fresh Fruit and Yogurt

1 carton (8 ounces) vanilla yogurt
1 tablespoon Amaretto di Saronno
Fresh fruit

Combine yogurt and Amaretto di Saronno. Use as topping for fresh fruit of your choosing — berries, sliced peaches or bananas, seedless grapes, etc.



Chicken Saronno

6 boneless and skinless chicken breast halves	1/4 cup Amaretto di Saronno
Salt, pepper, garlic powder, curry powder, flour	Grated rind and juice of 1 lemon
1/4 cup butter or margarine	1-1/2 cups chicken broth
1/2 pound fresh mushrooms, thickly sliced	1 tablespoon cornstarch Patty shells

Cut chicken into 1-inch wide strips. Sprinkle with salt, pepper, garlic powder and curry powder. Roll strips in flour. Heat butter or margarine in a large skillet. Brown chicken pieces on all sides. Add mushrooms, Amaretto di Saronno, grated lemon rind and juice. Simmer 5 minutes. Mix chicken broth and cornstarch. Stir mixture into skillet. Stir over low heat until mixture bubbles and thickens. Season to taste with salt, if necessary. Spoon mixture into patty shells. Garnish with parsley and diced tomato, if desired. Makes 6 servings.

Mushrooms on English Muffins

1 pound fresh mushrooms, sliced	1-1/4 teaspoons
2 tablespoons butter or margarine	Worcestershire sauce
1 2-ounce jar diced pimientos, drained	Salt and freshly ground pepper to taste
1/3 cup Amaretto di Saronno	Buttered, toasted
1 cup dairy sour cream	English muffin halves

Sauté mushrooms in butter or margarine for 2 or 3 minutes. Add diced pimientos, Amaretto di Saronno, dairy sour cream, Worcestershire sauce and salt and freshly ground pepper to taste. Continue cooking over low heat until mixture thickens. Serve on buttered, toasted English muffin halves. Makes 4 servings.

Winter Fruit Compote

2 cups (1 11-ounce package) dried mixed fruits
1/4 cup Amaretto di Saronno
1/4 cup sugar

Place fruits in saucepan and add water to cover. Simmer 20-25 minutes. Add Amaretto di Saronno and sugar; simmer 5 minutes longer. Cover and cool. Chill well before serving. Makes 4 servings.





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AMARETTO di
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ORIGINALE
A LIQUEUR PRODUCED BY
ILVA SARONNO ITALY
SARONNO, VENEZIA

"Tea
with
Love"

TEA SARONNO



Tea Saronno

Pour 6 ounces freshly brewed hot tea into a stemmed glass, using a spoon in glass to prevent cracking. Add 1-1/2 to 2 ounces Amaretto di Saronno but do not stir. Top with chilled whipped cream. Makes 1 serving.

Saronno Summer Cooler

Make a tall glass of unsweetened iced tea. Instead of sugar, add 2 ounces Amaretto di Saronno and squeeze in a wedge of lime or lemon. Stir. Add more ice cubes, if desired. Garnish with lime or lemon slice. Makes 1 serving.

Coconut Yummies

1 cup egg whites, warmed to room temperature	1/2 cup Amaretto di Saronno
2-1/2 cups sugar	1 7-ounce can flaked coconut
1/4 teaspoon salt	1 cup slivered almonds, finely chopped

In a bowl, beat egg whites until very stiff. Gradually beat in sugar, 1 tablespoon at a time, until stiff and glossy. Add salt. Gradually beat in Amaretto di Saronno. Fold in coconut and almonds. Drop mixture by heaping teaspoons on foil-lined cookie sheets. Bake in a preheated slow oven (325° F.) for 20 minutes, or until hard to the touch. Cool on foil, then remove and store in an airtight container in a cool dry place. Makes 100 cookies.

Iced Coffee Saronno

Pour strong coffee in large glass filled with ice cubes, using spoon in glass to prevent cracking. Add 2 tablespoons Amaretto di Saronno. Top with 1 scoop coffee ice cream. Stir until ice cream starts to melt. Makes 1 serving.



Amaretto di Saronno Liqueur 56 Proof
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